

ANTIPASTI

(Appetizers)

Paesano Crab Cakes \$18.95

Tomato, Basil, Onion with Home Made Chili Aioli

Hot Carpaccio* \$18.95

Thin Sliced Beef, served with Mushroom Butter Sauce

Cold Antipasto \$15.95

Prosciutto, Salami, Cheese, Anchovies, Olives, and Marinated Vegetables, over a bed of Romaine Lettuce with Home Made Vinaigrette Dressing

Hot Antipasto \$20.95

Mixed Seafood, served in a Garlic, Spicy Cayenne and Paprika with White Wine Butter Sauce

Eggplant Rollatini \$14.95

Eggplant Rolled and Stuffed with Ricotta Cheese, Tomato Sauce and topped with Mozzarella Cheese

Mozzarella in Carroza \$12.95

Deep Fried Mozzarella Cheese Sticks

Jumbo Shrimp Scampi \$18.95

Shrimp Cooked in a Garlic, White Wine Butter Sauce

Jumbo Shrimp Cocktail \$16.95

Served with Home Made Cocktail Sauce

Fresh Clams Scampi \$17.95

Fresh Clams, served in Garlic White Wine Butter Sauce

Fresh Clam Casino \$18.95

Fresh Clams with Bacon, Onions, Basil, served in Garlic White Wine Butter Sauce

Cold Carpaccio* \$16.95

Thin Sliced Raw Beef over Romaine Lettuce, Capers, Onions, and Home Made Carpaccio Sauce

Prosciutto and Melon \$13.95

Italian Ham and Melon

Artichoke Pepperonata \$11.95

Marinated Artichoke Hearts, Roasted Peppers, and Cheese, served in a Home Made Vinaigrette Dressing

Roasted Peppers \$11.95

Marinated Roasted Peppers, Cheese, served in a Home Made Vinaigrette Dressing

Salami, Cheese and Anchovies

\$13.95

Calamari in Carozza \$14.95

Deep Fried Breaded Calamari, served with Tomato Sauce

Kahuku Shrimps in Shell \$18.95

Served in a Spicy Cayenne and Paprika with White Wine Butter Sauce

Hamakua Tomato Bruschetta \$9.95

Garlic Bread topped off with Fresh Basil, Onion and Tomatoes

Garlic Bread \$6.95

Home Made Bread in a Garlic Butter Sauce

CANTORNO E VEGETALI

(Vegetables)

Grilled Portobello Mushroom

\$14.95

Mushroom Sauté

\$11.95

Zucchini Sauté

\$11.95

Potato Sauté with Onions & Mushrooms

\$11.95

Mushrooms with Peppers Sauté

\$11.95

Sweet Broccoli Sauté

\$11.95

Fresh Asparagus Sauté (in season)

\$13.95

Eggplant Milanese

\$11.95

Additional charge of \$2.00 each Split of Entrees, \$1 for Angel Hair or \$1.00 for Salads

Additional charge of \$2.00 for extra pasta, onion, tomato, bell pepper, broccoli or sauce • Prices Subject to Change

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INSALATE

(Salads)

Caesar Salad* (per person)

Romaine Lettuce, Eggs, Garlic, Anchovies, Cheese

Plain \$9.95 Chicken \$12.95 Shrimp \$12.95

Tossed Green Salad \$7.95

Chicken Salad \$10.95

Paesano Shrimp Salad \$10.95

Calamari Vinaigrette \$10.95

Seafood Salad \$11.95

Caprese Salad \$14.95

Fresh Sliced Buffalo Mozzarella Cheese, Tomato, Fresh Basil,
served with Pesto and Balsamic Vinaigrette Sauce

Blackened Salmon Salad \$23.95

Fish Salad \$23.95

ZUPPE

(Soup)

Cup \$5.95 Bowl \$6.95

Minestrone

Vegetable Soup

Pasta Fagioli

Macaroni and Bean Soup
with Hambocks

SANDWICHES

Meatball or Sausage Sandwich

\$13.95

Sausage Pepper Sandwich

\$14.95

Fish Sandwich

\$18.95

Salami or Prosciutto Sandwich

\$12.95

Chicken Parmigiana Sandwich

\$14.95

Eggplant Parmigiana Sandwich

\$13.95

Portobello Mushroom Sandwich

\$14.95

Chicken Mushroom

Cheese Melt Sandwich

\$16.95

SIDE ORDERS

Meat Ball or Sausage

\$11.95

Sausage & Pepper

\$12.95

Crispy Roasted Garlic

\$4.95

Alfredo Sauce

\$3.95

Pesto Sauce

\$3.95

PASTA

Alfredo Broccoli

\$12.95

Mushroom

\$12.95

Tomato or Garlic

\$10.95

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FARINACCI

(Pasta)

Choice of Linguine, Fettuccini or Rigatoni

Marinara Sauce

\$14.95

Meat Ball

\$17.95

Chicken Meat Ball

\$17.95

Sausage

\$17.95

Sausage and Meat Ball

\$17.95

Meat Sauce

\$17.95

Anchovy Sauce

\$14.95

Pesto Sauce

\$14.95

Carbonara

\$17.95

Clam Sauce

(Choice of Garlic or Tomato Sauce)

\$18.95

Mushroom Sauce

(Choice of Garlic or Tomato Sauce)

\$16.95

DAL POLLAIO

(From the Chicken Coop)

Chicken Alla Cacciatore

Red Wine, Mushrooms, Bell Peppers, Black Olive & Tomato Sauce

\$18.95

Chicken Paesano

*Sautéed with Garlic, Pepperoncini, Capers, Black Olive,
Fire Roasted Bell Peppers, Mushrooms in Wine Sauce*

\$18.95

Chicken Alla Marsala

Breaded, Marsala Wine, Mushrooms & Butter

\$18.95

Chicken Alla Sorrentino

Breaded with Eggplant, Cheese, Mushrooms, & Marsala Wine Sauce

\$20.95

Chicken Puttanesca

Sautéed with Garlic, Anchovy, Chili Peppers & Tomato Sauce

\$18.95

Chicken Piccata

Chicken, Capers, Lemon, White Wine Butter Sauce

\$18.95

Chicken Florentine

*Chicken sautéed with garlic, onion, bacon, caper,
cherry tomato, spinach, wine sauce*

\$19.95

Chicken Alla Saltimbocca Romana

*Breaded, Spinach, Cheese, Prosciutto, Mushroom &
White Wine Butter Sauce*

\$20.95

Chicken Alla Parmigiana

Breaded, Mozzarella Cheese, Tomato Sauce

\$18.95

Chicken Alla Pomodori

*Chicken with Bacon, Onion, Tomato, Garlic
Fresh Basil, White Wine Tomato Sauce*

\$19.95

Chicken Alla Oreganata

Oregano, Garlic & Olive Oil

\$18.95

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SPECIALITA DELLA CASA

(House Specialties)

Fettuccini Alfredo with Chicken & Broccoli

\$18.95

Fettuccini Alfredo with Broccoli

Cream & Cheese Sauce

\$16.95

Cheese Ravioli with Meat Sauce

\$17.95

Cheese Ravioli

Stuffed with Ricotta Cheese

\$15.95

Baked Stuffed Eggplant

Baked Eggplant with Mozzarella & Ricotta Cheese

Served with Linguine

\$17.95

Rigatoni Alla Ricotta

Rigatoni Tossed with Ricotta Cheese, Tomato Sauce

\$16.95

Rigatoni Arrabiata

Sautéed Bacon, Ham, Garlic with spicy Tomato Sauce

\$18.95

Chicken Vegetable Linguine

Boneless Chicken Sautéed with Vegetables.

Choice of Tomato Sauce, Garlic Sauce or Pesto Sauce

\$18.95

Shrimp Vegetable Linguine

Shrimp Sautéed with Vegetables, Garlic.

Choice of Tomato Sauce, Garlic Sauce or Pesto Sauce

\$18.95

Calamari Vegetable Linguine

Squid strips. Sautéed with Vegetables in Garlic Sauce.

Choice of Tomato Sauce, Garlic Sauce or Pesto Sauce

\$18.95

Eggplant Alla Parmigiana

Eggplant, Tomato Sauce, Cheese

Served with Linguine

\$16.95

Sausages & Peppers with Potato

Sausage, Mushrooms, Peppers & Potato, Onion

Sautéed with Wine

\$18.95

Sicilian Chicken

Mushrooms, Onions, Peppers & Potato Sautéed with Wine

\$18.95

Linguine Chicken Anchovy Olio

Boneless Chicken Sautéed with Anchovy,

Garlic & Olive Oil

\$18.95

Linguine Vegetarian

(Choice of Garlic or Tomato Sauce)

\$16.95

Lasagna

Meat Sauce, Pasta with Ricotta Cheese & Mozzarella

\$20.95

Seafood Combination

(Choice of Garlic or Tomato Sauce)

Shrimp, Calamari, Clams, Mussels.

Served with Linguine

\$24.95

Chicken Portobello

Boneless Chicken Sautéed with Portobello mushroom and vegetables and a touch of wine

Served with Linguine

\$19.95

Shrimp Portobello

Shrimp Sautéed with Portobello mushroom and vegetables and a touch of wine

Served with Linguine

\$19.95

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DAL MARE

(From the Sea)

Shrimp Marinara

Marinara Sauce & Mushrooms
\$22.95

Shrimp Scampi

Wine, Garlic, & Butter Sauce
\$21.95

Shrimp Alla Francese

Egg Batter, Lemon & Butter Wine Sauce
\$21.95

Scallops Alla Scampi Style

Wine, Garlic, Snap Peas & Butter Sauce
\$23.95

Scallops & Shrimps Alla Bolla

Wine, Garlic, Butter, & Snap Peas
\$23.95

Fresh Clams

(Choice of Scampi or Tomato Sauce)
\$21.95

Calamari Marinara

Breaded Squid strips in Tomato Sauce, Garlic
\$18.95

Calamari Alla Scampi Style

Breaded Squid Steak with Wine Garlic Butter Sauce
\$18.95

Calamari Alla Parmigiana

Squid Steak, Cheese & Tomato Sauce
\$18.95

Mussels Alla Marinara

Mussels in Tomato Sauce, Garlic
\$18.95

Mussels Alla Basil

Mussels with Basil Garlic Butter Wine Sauce
\$18.95

Fresh Clams Casino

Fresh Clams, Garlic, Bacon, Onion, Basil, White Wine Butter Sauce
\$22.95

Fish Sauté

Sautéed Garlic Olive Oil
\$22.95

Fish Alla Piccata

Lemon, Capers, Butter Sauce & Wine
\$22.95

Fish Alla Scampi Style

Wine, Garlic & Butter Sauce
\$22.95

Fish Arrabiata

Ham, Bacon & Spicy Tomato Sauce
\$23.95

Fish Oreganata

Oregano, Garlic, Olive Oil
\$22.95

Fish Alla Capri

Garlic, Caper, Olives, Fresh Basil, Tomato, Lemon, White Wine Butter Sauce
\$23.95

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VITELLO E ALTRO

Choice of Pasta, Potato or Vegetable

Veal Scallopine Alla Francese

Breaded Veal, Lemon & Butter Wine Sauce

\$22.95

Veal Scallopine Alla Piccata

Breaded Veal, Lemon, Capers & White Wine Butter Sauce

\$22.95

Veal Scallopine Alla Sorrentino

Breaded Veal, Eggplant, Cheese, Mushrooms, Marsala Wine Sauce

\$24.95

Veal Scallopine Saltimbocca Romana

Breaded Veal, Prosciutto, Spinach, Cheese, Mushroom, White Wine Butter Sauce

\$24.95

Veal Scallopine Alla Parmigiana

Breaded Veal, Tomato Sauce & Mozzarella Cheese

\$22.95

Veal Scallopine Alla Milanese

Breaded Veal, Garlic

\$22.95

Veal Scallopine Alla Marsala

Breaded Veal, Mushrooms, Marsala Wine Sauce

\$22.95

DALLA GRIGLIA

(Grill)

Choice of Pasta, Potato or Vegetable

New York Steak*

Black Pan Grilled with Mushrooms, Onions, Red Wine Butter Reduction

\$25.95

Pepper Steak*

Bell Peppers, Onions, Peppercorn, Red Wine Butter Reduction

\$25.95

Osso Bucco Alla Romana

Veal Shank with Onions, Tomato Sauce

\$26.95

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CHEF'S SPECIAL

New York Steak and Shrimp Scampi Served with Pasta*	\$34.95
<i>New York Steak with mushroom, onion, jumbo shrimp sautéed in garlic, white wine lemon and butter sauce. Served with linguine.</i>	
Cioppino	\$36.95
<i>Sautéed mixed seafood with hamakua mushrooms, cherry tomato, sugar peas, capers simmered in a wine, lemon grass, saffron, fennel tomato broth.</i>	
Fettuccini Tutta Dal Mare	\$36.95
<i>Sautéed mixed seafood with confetti of onion, bell peppers, basil, simmered in a white wine, homemade lobster sauce, served with fettuccini.</i>	
Osso Bucco and Shrimp Scallop Alla Bolla	\$36.95
<i>Veal shank with onion and tomato sauce. Jumbo shrimp and sea scallop sautéed with peas, wine and garlic butter sauce. Served with pasta.</i>	
Sautéed Fish and Chicken Olio	\$32.95
<i>Fish sautéed with lots of garlic. Chicken sautéed in olive oil, garlic, and anchovies. Served with pasta.</i>	
Chicken Cacciatore and Eggplant Parmigiana	\$28.95
<i>Chicken sautéed with bell pepper, black olives, mushroom, red wine and tomato sauce. Served with pasta, breaded eggplant, tomato sauce and cheese.</i>	
Veal and Shrimp Piccata	\$33.95
<i>Veal scallopine sautéed with jumbo shrimp, white wine, lemon and caper butter sauce. Served with pasta.</i>	
Chicken Parmigiana and Ravioli	\$28.95
<i>Chicken breaded and baked with tomato sauce and cheese. Served with ravioli and tomato sauce.</i>	
Salmon Gardiano	\$31.95
<i>Pan grilled Atlantic salmon with garlic, caper, baby roma tomato, ginger, balsamic reduction, served with vegetable.</i>	

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BEVERAGE

Domestic Beer

Bud, Bud Lite, Miller Lite, Coors Lite
\$5.00

Imported Beer

Heineken, Heineken Light, Moretti, Peroni
\$6.00

Well Drinks

\$8.50

Call Drinks

\$9.50 and up

Tropical Drinks

\$10.00

Well Martini up

\$10.00

Call Martini up

\$11.00 and up

Herbal Tea

\$3.50

Kona Coffee or Hot Tea

\$3.50

Mineral Water

\$4.50

Iced Coffee or Tea

\$4.00 (with Refill)

Plantation Iced Tea or Juice

\$4.50 (no Refill)

Soda

\$3.50 (no Refill)

Coffee Espresso

\$4.50

Cappuccino/Mocha

\$5.50

DOLCE E GELATI

(Desserts)

Homemade Cheesecake

\$8.00

Homemade Tiramisu

\$8.50

Cannoli Alla Siciliana

\$8.50

Sorbet

\$5.50

Italian Gelato

\$5.50

Chocolate Mousse Cake

\$8.00

Tartufo Ice Cream

\$7.50

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